

RESTAURANT WEEK

Two Course Lunch

\$24 Per Person *Tax & Gratuity Not Included*

Sunday, January 25th through Sunday, February 1st

APPETIZER

select one

CHICKPEA FRIES

sriracha aioli

DUCK TACOS (2)

*daikon, jalapeño, hoisin sauce,
cilantro, scallions*

BABY ROMAINE CAESAR SALAD

white anchovies, croutons, parmesan cheese

SPICY TUNA CRISPY RICE*

avocado, jalapeño

SHORT RIB BEEF & BARLEY SOUP

*bone marrow drizzle, mushrooms,
baby carrots, peas*

ENTRÉE

select one

1890 BURGER*

*45-day dry-aged burger, tillamook cheddar,
white onion, harissa aioli, sesame seed bun*

MARINATED MAHI-MAHI FISH TACOS

*mango jicama slaw, avocado, cabbage,
cilantro cream*

GRILLED FAROE ISLAND SALMON

*lentils, squash, almonds, braised red cabbage,
tarragon dijon cream*

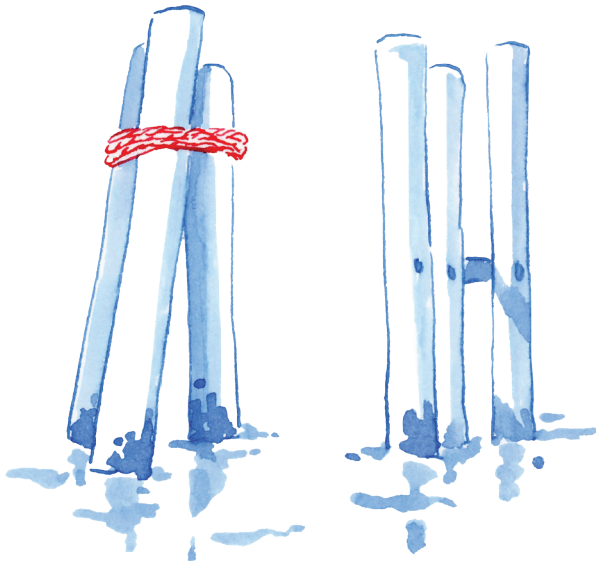
POKE BOWL*

*tuna, udon noodles, avocado, edamame,
pickled vegetables, sriracha aioli*

PECAN CRUSTED

CHICKEN MILANESE

*baby kale, spaghetti squash, dried cranberries,
ricotta salata, maple-balsamic vinaigrette*



sandbar

*Before placing your order, please inform your server if
a person in your party has a food allergy.*

**This menu item can be cooked to order. Menu item consists of or contains
meat, fish, shellfish or fresh shell eggs that are raw or not cooked to proper
temperature to destroy harmful bacteria and/or viruses. Consuming raw or
undercooked meats, fish, shellfish may increase your risk of foodborne illness,
especially if you have certain medical conditions.*

RESTAURANT WEEK

Three Course Dinner

\$46 Per Person *Tax & Gratuity Not Included*

Sunday, January 25th through Sunday, February 1st. Saturday, January 31st only available until 7pm.



APPETIZER

select one

CHICKPEA FRIES

sriracha aioli

DUCK TACOS (2)

daikon, jalapeño, hoisin sauce, cilantro, scallions

BABY ROMAINE CAESAR SALAD

white anchovies, croutons, parmesan cheese

SPICY TUNA CRISPY RICE*

avocado, jalapeño

SHORT RIB BEEF & BARLEY SOUP

bone marrow drizzle, mushrooms, baby carrots, peas

ENTRÉE

select one

1890 BURGER*

45-day dry-aged burger, tillamook cheddar, white onion, harissa aioli, sesame seed bun

SOY GLAZED COD

wild mushrooms, baby spinach, charred scallions, bamboo jade rice, coconut-lemongrass broth

GRILLED FAROE ISLAND SALMON

lentils, squash, almonds, braised red cabbage, tarragon dijon cream

WILD MUSHROOM TAGLIATELLE

wild foraged mushrooms, parmigiano reggiano, black truffle cream

PECAN CRUSTED CHICKEN MILANESE

baby kale, spaghetti squash, dried cranberries, ricotta salata, maple-balsamic vinaigrette

BRAISED SHORT RIB OF BEEF

parsnip purée, baby carrots, brussels sprouts petals, pearl onion, cremini mushrooms, borolo beef glaze

DESSERT

select one

RICOTTA DONUTS

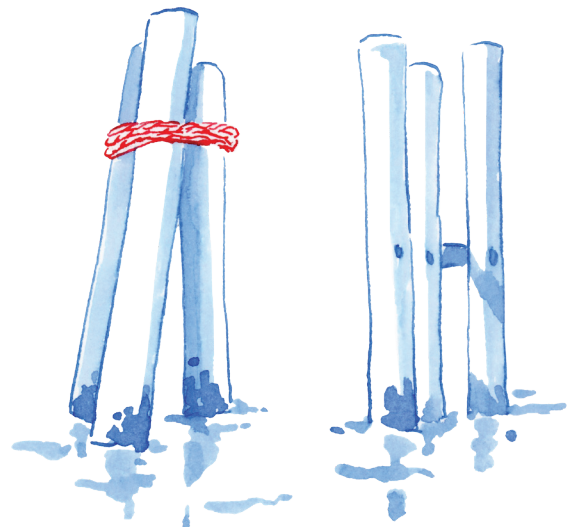
raspberry coulis, chocolate ganache

CHOCOLATE LAVA CAKE

chocolate fudge ice cream

TAHITIAN VANILLA CRÈME BRÛLÉE

vanilla sugar cookie



sandbar

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